



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

MICHAEL A. BATZLER
BATZLER'S TRACKSIDE INN
8762 N GRANVILLE RD
MILWAUKEE, WI

4/4/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

| Code Number | Description of Violation | Correct By |
|-------------|--|------------|
| 2-301.14 | After touching the food with her hands, inspector instructed to don gloves. Employee did not wash her hands first. Employee handled raw burger meat and then went and used the bar ice scoop without taking her soiled gloves off first and washing her hands. Inspector put contaminated scoop in the kitchen to be sanitized. Employees must wash their hands before working with food. Kitchen staff needs to be retrained on when, where and how to wash their hands and in between glove changes. | 4/18/2013 |
| 3-301.11 | Line cook touched a ready to eat sandwich with her bare hands. Employees may not touch ready-to-eat food with their bare hands. Wear gloves when handling food. | 4/18/2013 |



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|-----------|---|-----------|
| 3-302.11 | <p>A bag of fresh green beans was on top of raw beef. Uncut deli meat chunks were next to raw meats. Raw fish was next to single serve cups of tartar sauce. Keep raw meats separated from ready to eat foods.</p> <p>In the kitchen keep all food off the floor 6 inches or more. Food on floor under center table.</p> <p>Discontinue storing beverages in drink ice. Ice is considered a food.</p> <p>Invert your single service foam trays and containers so they are upside down.</p> <p>Clean the mold out of the ice maker at the bar.</p> <p>All food must be protected from cross-contamination.</p> | 4/18/2013 |
| 3-304.11 | <p>Clean the can opener on the center table.</p> <p>A dirty knife was stored on the magnetic strip with clean ones and by the exhaust fan there were dirty utensils stored with clean one. If the utensils are not used frequently, get a container with a lid and store them clean.</p> <p>Food equipment must be clean and sanitized before used with food.</p> | 4/18/2013 |
| 3-304.14 | <p>Upon entry there were wiping clothes on most surfaces and no sanitizer bucket set up in the kitchen. Store wiping cloths in a sanitizing solution between use.</p> | 4/18/2013 |
| 3-501.17 | <p>Undated german potato salad, blue cheese, cooked mushrooms, and roast beef. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.</p> | 4/18/2013 |
| 4-501.114 | <p>The bar dishwasher was not sanitizing the glassware, call for service and use the kitchen dishwasher in the mean time. The chemical sanitizer used for food equipment must be approved and used following label instructions .</p> <p>When the staff set up the sanitizer bucket in the kitchen, insufficient bleach level.</p> <p>Buy chlorine test strips and check levels for 100ppm.</p> | 4/18/2013 |



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| 4-601.11 | Clean and maintain the following non-food contact surfaces. | 4/18/2013 |
| | <ol style="list-style-type: none">1. Clean the hood filters and hood free from hanging dust and grease.2. Clean the small kitchen exhaust fan free from dust.3. Clean the black racks/shelving units on both ends of the cookline table.4. Clean the greasy, yellow kitchen ceiling tiles by the hood.5. Clean the entire cookline and equipment to include the floor and behind the equipment and shelves. | |
| 5-202.11 | <ol style="list-style-type: none">1. At the bar, replace the hot water faucet handle that is missing.2. At the spray arm repair the cold lower faucet handle to shut off. Properly repair plumbing. | 4/18/2013 |
| 5-204.11 | You need to designate a handsink at the bar. Apply sticker given to you and supply with soap and towels. Locate handsink so that it is convenient for employees. | 4/18/2013 |
| 6-301.11 | No handsoap at the bar handsink. Make sure all handsinks are supplied with soap. | 4/18/2013 |
| | At the kitchen spray arm handsink, make sure the soap dispenser is not blocked by chemical spray bottles. | |
| 6-301.12 | No paper towel at the bar handsink. Provide single service toweling for all handsinks. | 4/18/2013 |

Notes:

FDL ok

CFM is Michael Batzler exp. 5/2014

On 4/4/2013, I served these orders upon MICHAEL A. BATZLER by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature